

## **in-room dining**

call extension 6766

**breakfast**

**lunch**

**dinner**

**children's menu**

**wine list**

**beverages**

*A \$3.00 room service fee, 20% gratuity, and 8.75% sales tax will be added to your order. A \$100 setup fee will be added to your bill for parties of 8 or more.*

in-room service hours:  
630am - 11pm daily

breakfast: 630am - 11am  
lunch: 11am - 5pm  
dinner: 5pm - 11pm

## **BREAKFAST**

### **continental breakfast** 12

*select two from the following assortment: muffin, bagel, toast, croissant, english muffin or danish, served with choice of jam, jelly, cream cheese or butter and juice or coffee*

### **traditional breakfast** 12

*two eggs any style with a choice of bacon, sausage or ham and homestyle potatoes*

### **steel cut irish oats** 10

*with brown sugar and milk*

### **fruit parfait** 10

*vanilla Greek yogurt with fresh berries, granola, flax seed, lemon zest and agave nectar*

### **granola & fresh seasonal berries** 12

*with cinnamon, low fat yogurt or milk and fresh berries*

### **bagel and lox** 16

*toasted bagel served with Scottish cured smoked salmon, chive cream cheese, capers, tomato and red sweet onion*

### **french toast** 12

*cinnamon and vanilla french toast served with two pieces of applewood smoked bacon*

### **pancakes** 10

*with butter and maple syrup*

### **build your own omelette** 16

*choose up to 4 items from the following: bacon, smoked ham, turkey bacon, cheddar, jack or swiss cheese, tomato, spinach, mushrooms, red and green sweet peppers, sundried tomato, caramelized onion, avocado or pico de gallo, with a choice of wheat or white toast or a bagel*

### **chorizo scramble** 14

*on a crisp tortilla topped with jack cheese, avocado, pico de gallo and your choice of corn or flour tortillas*

### **eggs benedict** 12

*two poached eggs with canadian bacon and hollandaise sauce over a whole wheat english muffin*

### **steak & eggs** 20

*Prime NY steak and two eggs served with herb potatoes and your choice of toast or fresh fruit*

### **side orders**

*applewood smoked bacon or turkey bacon 4  
sausage 4*

*canadian bacon 4*

*egg whites scrambled 4*

*two eggs any style 4*

*variety of cereal with 2% milk 4*

*bagel and cream cheese 4*

*toast or english muffin 3*

*fruit bowl 8*

### **beverages**

*2% milk 4*

*fruit juices: cranberry, apple, tomato or orange 4*

*iced tea with lemon 4*

*herbal hot tea large pot 10 / pot 6 / cup 4*

*regular or decaf coffee large pot 10 / pot 6 / cup 4*

*champagne, screwdriver, mimosa or bloody mary 10*

## LUNCH

### fruit salad 8

*assortment of seasonal fruit*

### Caesar salad 10

*with crostini and pecorino anchovy dressing  
add grilled chicken for \$3.00*

### spa salad 13

*with grilled chicken, candied pecans, apples, dried cranberries, bleu cheese, scallions and citrus vinaigrette*

### chopped cobb salad 14

*mixed lettuce with turkey,  
applewood smoked bacon, avocado, tomato,  
bleu cheese, hard boiled egg, black olives  
and homemade buttermilk dressing*

### club sandwich 12

*roasted turkey, applewood smoked bacon, lettuce,  
tomato, avocado and cheddar*

### burger 13

*with aged cheddar, tomatoes, red onions and pickles*

### chicken Caesar wrap 13

*chicken Caesar salad with sundried tomatoes and pine nuts wrapped in a pesto flatbread*

### BLT 10

*applewood smoked bacon, lettuce, tomato and mayonnaise*

### steak panini 14

*grilled marinated steak with bleu cheese,  
caramelized onions, oven roasted tomatoes and dijon mustard*

### cheese pizza 12

*fresh tomato sauce and mozzarella  
add pepperoni or sausage for \$2.00*

### BBQ chicken pizza 15

*with smoked provolone, onions and cilantro*

### chicken quesadilla 10

*with aged cheddar, fire roasted Poblano chili peppers, salsa and guacamole*

### cheese plate 15

*Stilton, Boursin, French Brie, Aged Cheddar and Smoked Provolone with crackers, fruit compote and spiced pecans*

### shoestring french fries 6

### chips and salsa 6

## STARTERS

### **ahi tuna tartar** 14

*marinated with spicy cilantro vinaigrette, avocado, caramelized shallots and crispy wontons*

### **calamari and shrimp fritti** 12

*with a pesto-garlic sauce, arrabiata and chili oil*

### **crab cakes** 13

*two pan-seared crab cakes with avocado-tomato salad*

### **caprese salad** 9

*mozzarella with red and yellow tomatoes, basil, olive oil and cracked pepper*

### **beef carpaccio** 11

*thinly-sliced filet mignon with arugula, capers, parmesan cheese, olive oil and lemon juice*

### **bruschetta** 7

*fresh tomato, basil, garlic and olive oil*

## SALADS

### **roasted beet and goat cheese salad** 13

*baby mixed greens, beets, goat cheese, candied pecans, and champagne vinaigrette*

### **caesar** 10

*with shaved parmigiano reggiano in a light homemade caesar dressing  
add grilled chicken for an additional \$3.00*

### **spa salad** 13

*with grilled chicken, candied pecans, apples, dried cranberries, bleu cheese, scallions and citrus vinaigrette*

### **seafood cobb salad** 18

*chopped romaine and iceberg lettuce with jumbo lump crab meat, shrimp, bay scallops, applewood smoked bacon, avocado, tomato, bleu cheese, hard boiled eggs, black olives and homemade buttermilk dressing*

### **chopped cobb salad** 15

*mixed lettuce with turkey, applewood smoked bacon, avocado, tomato, bleu cheese, hard boiled egg, black olives and homemade buttermilk dressing*

### **flat iron steak salad** 16

*with arugula, roasted peppers, shaved parmesan and lemon vinaigrette*

## THIN CRUST PIZZA

### **sausage and rapini** 16

*sliced sweet italian sausage, rapini, roasted garlic, and fontina cheese*

### **goat cheese and artichoke** 14

*artichoke, sun-dried tomato pesto, goat cheese and mozzarella*  
*add grilled chicken for \$3.00*

### **margherita** 14

*fresh tomato sauce with mozzarella, tomatoes and fresh basil*

### **BBQ chicken** 16

*grilled chicken, BBQ sauce, smoked provolone cheese, onions and cilantro*

### **the vegetarian** 14

*artichoke, mushrooms, black olives, bell peppers, onions and feta cheese*

**additional toppings are \$2.00 each:** *sausage, ham, pepperoni, chicken, artichoke, bell peppers, black olives, mushrooms, onions, sun-dried tomatoes, or pineapple*

## MAINS

### **the burger** 16

*with caramelized onions, applewood smoked bacon, bleu cheese, tomato, wild arugula and french fries*

### **mushroom burger** 14

*with swiss cheese, sauteed mushrooms and french fries*

### **half roasted chicken** 23

*with fingerling potatoes, spinach and lemon garlic pan sauce*

### **sausage orecchiette pasta** 18

*with sweet italian sausage, rapini, chili, olive oil and shaved parmesan cheese*

### **seared organic salmon** 24

*with capponata and spinach*

### **steak and frites** 26

*with green peppercorn sauce and french fries*

### **pasta checca** 14

*fresh tomato, basil, garlic, olive oil and shaved parmesan*

## SIDES

### **shoestring fries** 6

### **garlic parmesan shoestring fries** 9

### **mixed greens** 6

### **sauteed spinach** 6

### **mac and cheese** 6

### **mashed potatoes** 6

### **rapini** 6

## CHILDREN'S MENU

**bowl of penne pasta** 8  
*tossed with butter or marinara and parmesan*

**cheese pizza** 8  
*with marinara sauce and mozzarella*

**grilled cheese** 8  
*with a choice of fresh fruit or french fries*

**cheeseburger** 8  
*served with tomatoes, pickles, mayonnaise, ketchup and mustard*

**crispy chicken strips** 8  
*served with your choice of BBQ or ranch dipping sauce and fresh fruit or french fries*

**macaroni and cheese** 8  
*four-cheese macaroni with a choice of fresh fruit or french fries*

## DESSERTS

**imported cheese plate** 15  
*Stilton, Boursin, French Brie, Aged Cheddar and Smoked Provolone with crackers, fruit compote and spiced pecans*

**milk and cookies** 6  
*two warm chocolate chip or oatmeal raisin cookies and a glass of ice cold milk*

**creme brulee** 9  
*baked custard topped with seasonal berries*

**double chocolate cake** 10  
*dark chocolate cake drizzled with raspberry sauce*

## WINE LIST

### champagne and sparkling wines

Westlake Village Inn House Champagne, California 8 / 30

Prosecco, Zonin Brut (187 ml. bottle), Italy 12

Moët & Chandon, White Star, France 70

Veuve Cliquot, France 80

Dom Perignon, France 199

Cristal, Louis Roederer, France (based upon availability) 299

### white wines

Chardonnay, Mediterraneo House Label, Sonoma 8 / 30

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 8 / 32

Pinot Grigio, Stella, Italy 9 / 34

Chardonnay, Saddlerock, Malibu Family Wines 10 / 34

Chardonnay, Sonoma-Cutrer, Russian River Ranches 12 / 45

Pinot Grigio, Santa Margherita, Italy 14 / 55

Chardonnay, Melville Estate, Santa Rita Hills 15 / 68

Chardonnay, Cakebread Cellars, Rutherford 68

Chardonnay, Chateau Montelena, Napa Valley 69

### red wines

Cabernet/Merlot Blend, Mediterraneo House Label, Sonoma 8 / 30

Pinot Noir, Greg Norman Estate, Santa Barbara 8 / 32

Cabernet Sauvignon, Saddlerock, Malibu Family Wines 10 / 34

Tempranillo, Bodegas Volver, Spain 9 / 36

Syrah, Semler Estate, Malibu 13 / 50

Syrah, Zaca Mesa, Santa Ynez 50

Merlot, Clos du Val, Napa Valley 13 / 54

Chianti, Bramosia, Donna Laura, Italy 56

Malbec, Achaval Ferrer, Argentina 57

Cabernet Sauvignon, Provenance, Napa Valley 16 / 62

Orin Swift, Zim Blend, "The Prisoner", Napa 17 / 69

Merlot, Duckhorn, Napa Valley 78

Pinot Noir, Cloudy Bay, Marlborough, New Zealand 80

Brunello di Montalcino, Bosco Sagrato, Italy 89

Cabernet Sauvignon, Cakebread Cellars, Napa Valley 99

Chateauf-neuf-du-Pape, Domain de Ferrand, France 99

## **BEVERAGES**

### **non-alcoholic 4**

*assorted soft drinks*

*bottled water*

*energy drinks*

### **liquor 10**

*vodka, gin or rum (50ml bottles, mixes included)*

### **domestic beer 6**

*Budweiser*

*Bud Light*

*Coors Light*

### **imported beer 8**

*Corona*

*Pacifico*

*Heineken*

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